

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. - 34. (cancelled)

35. (New) A process for isolating D-galactose comprising:

- (a) providing a legume composition comprising a plurality of oligosaccharides, wherein at least one of the oligosaccharides comprises a D-galactose moiety;
- (b) subsequently treating the plurality of oligosaccharides, wherein at least about 20 percent of the oligosaccharides have the D-galactose moiety on a dry weight basis;
- (c) subsequently hydrolyzing at least a portion of the oligosaccharides having the D-galactose moiety, wherein at least about 60 percent of the oligosaccharides having the D-galactose moiety are converted to D-galactose in monosaccharide form.

36. (New) The process of Claim 35 wherein hydrolyzing the oligosaccharides having the D-galactose moiety further comprises converting at least about 70 percent of the oligosaccharides having the D-galactose moiety to D-galactose in monosaccharide form.

37. (New) The process of Claim 36 wherein hydrolyzing the oligosaccharides having the D-galactose moiety further comprises converting at least about 80 percent of the oligosaccharides having the D-galactose moiety to D-galactose in monosaccharide form.

38. (New) The process of Claim 36 wherein providing the legume composition further comprises providing at least about 30 percent by weight of the plurality of oligosaccharides having the D-galactose moiety.

39. (New) The process of Claim 36 wherein treating the plurality of oligosaccharides further comprises at least one of extracting, centrifuging, decanting and membrane filtering.

40. (New) The process of Claim 38 wherein treating the plurality of oligosaccharides further comprises treating the oligosaccharides so that at least about 30 percent of the oligosaccharides have the D-galactose moiety on a dry weight basis.

41. (New) The process of Claim 40 wherein treating the plurality of oligosaccharides further comprises treating the oligosaccharides so that at least about 40 percent of the oligosaccharides have the D-galactose moiety on a dry weight basis.

42. (New) The process of Claim 38 wherein providing the legume composition further comprises providing at least one of melibiose, mannotriose, raffinose, stachyose and verbascose.

43. (New) The process of Claim 38 wherein providing the legume composition further comprises providing at least about 90 percent of the oligosaccharides comprising at least one of a D-galactose moiety, a D-galactose moiety, and a D-glucose moiety.

44. (New) The process of Claim 38 wherein providing the legume composition further comprises providing the oligosaccharides comprising about 5 to about 15 percent

oligosaccharides by dry weight relative to the dry weight of the legume composition.

45. (New) The process of Claim 44 wherein hydrolyzing the oligosaccharides further comprises at least one of acid treatment and enzymatic treatment.

46. (New) A process for isolating D-galactose comprising:

- (a) providing a soybean composition;
- (b) separating from the soybean composition a plurality of oligosaccharides, wherein at least one of the oligosaccharides comprises a D-galactose moiety;
- (c) subsequently hydrolyzing at least a portion of the oligosaccharides having the D-galactose moiety to provide D-galactose in monosaccharide form, wherein at least about 60 percent of the oligosaccharides having the D-galactose moiety are converted to D-galactose in monosaccharide form.

47. (New) The process of Claim 46 wherein providing the soybean composition further comprises providing defatted soybean flakes.

48. (New) The process of Claim 47 wherein hydrolyzing the oligosaccharides further comprises converting at least about 80 percent of the oligosaccharides having the D-galactose moiety to D-galactose in monosaccharide form.

49. (New) The process of Claim 48 wherein separating from the soybean composition further comprises providing at least about 30 percent by weight of the plurality of oligosaccharides having the D-galactose moiety.

50. (New) A process for purifying a monosaccharide comprising:

(a) providing a defatted soybean material;  
(b) separating from the defatted soybean material a plurality of oligosaccharides, wherein least one of the oligosaccharides comprises a D-galactose moiety;  
(c) subsequently hydrolyzing at least a portion of the oligosaccharides having the D-galactose moiety to provide D-galactose in monosaccharide form, wherein at least about 60 percent of the oligosaccharides having the D-galactose moiety are converted to D-galactose in monosaccharide form.

51. (New) The process of Claim 50 wherein hydrolyzing the oligosaccharides further comprises converting at least about 80 percent of the oligosaccharides having the D-galactose moiety to D-galactose in monosaccharide form.

52. (New) The process of Claim 51 wherein separating from the defatted soybean material further comprises providing at least about 30 percent by weight of the plurality of oligosaccharides having the D-galactose moiety.

53. (New) The process of Claim 52 further comprising treating the oligosaccharides so that at least about 30 percent of the oligosaccharides have the D-galactose moiety on a dry weight basis.

54. (New) The process of Claim 53 further comprising treating the oligosaccharides so that at least about 40 percent of the oligosaccharides have the D-galactose moiety on a dry weight basis.